

ASSIGNMENT 3

Textbook Assignment: "Foodservice Equipment," chapter 4, pages 4-1 through 4-28.

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| <p>3-1. You should observe which of the following general precautions before attempting to operate any foodservice equipment?</p> <ol style="list-style-type: none">1. Know the telephone numbers and methods of reporting emergencies2. Know the location of all safety and emergency switches3. Determine the location of the fire extinguishers4. Each of the above <p>3-2. As a general precaution, how should nonessential equipment operation be handled in the event of continuous ship movement?</p> <ol style="list-style-type: none">1. Caution should be exercised during operation2. Rings and watches should be removed and any loose clothing eliminated3. Equipment should only be operated if it is permanently mounted4. Machine operation should be discontinued and equipment turned off <p>3-3. You are required to perform which of the following tasks before any major cleaning evolution involving electrical equipment?</p> <ol style="list-style-type: none">1. Tag-out the equipment according to the tag-out bill2. Notify the medical department so that they can supervise the evolution3. Notify your supervisor of the scheduled evolution4. Attend safety training provided by the ship's safety officer | <p>3-4. Undue health hazards may be avoided when using foodservice equipment by carrying out which of the following measures?</p> <ol style="list-style-type: none">1. Follow correct operating procedures2. Adhere to proper cleaning schedules3. Give equipment adequate preventive maintenance4. Each of the above <p>3-5. You should use what type of water to recharge the vacuum system of the electrical steam-jacked kettle?</p> <ol style="list-style-type: none">1. Mineral2. Regular tap3. Distilled4. Condensed <p>3-6. The size of steam-jacketed kettles varies over what specific gallon capacity range?</p> <ol style="list-style-type: none">1. 4 to 452. 4 to 803. 5 to 454. 5 to 80 <p>3-7. When you are operating a steam-jacketed kettle, which of the following actions can have dangerous consequences?</p> <ol style="list-style-type: none">1. Filling the kettle three-fourths full2. Closing the safety valve when you are turning on the steam3. Cleaning the kettle with boiling water4. Using the faucet at the bottom of the kettle to remove gravies or sauces |
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- 3-8. The safety valve on the steam-jacketed kettle is installed to accomplish what purpose?
1. Add more heat to the kettle during cooking
 2. Remove residual water from the steam within the kettle
 3. Prevent the kettle from overheating
 4. Keep the kettle from exploding by releasing excess steam pressure
- 3-9. What does the signal light that is provided for each thermostat on the electric griddle indicate when it flashes on and off?
1. The grill is still warming up and has not reached the desired temperature
 2. The grill is maintaining the correct temperature while in use
 3. The grill is overheating and should be turned down or off
 4. The grill has just warmed beyond the preset temperature
- 3-10. Before starting griddle cleaning procedures, you must perform which of the following preparation tasks?
1. Use a cellulose sponge to dry up any liquid
 2. Remove grease traps and empty any grease
 3. Get a container of hot soapy water for cleaning
 4. Secure electrical power at the main source of power
- 3-11. After the grill has been thoroughly cleaned, you must preheat it to 400°F. Once this temperature is reached you should spread a light film of cooking oil over the surface of the grill. You should then wait 2 minutes, wipe the surface clean of excess oil, then repeat. What is this procedure called?
1. Blueing
 2. Browning
 3. Seasoning
 4. Glazing
- 3-12. The tilting skillet has a secondary thermostat that acts as a high-limit cutoff. It disables the power circuit when the temperature exceeds what level?
1. 400°F
 2. 425°F
 3. 450°F
 4. 460°F
- 3-13. What does the size of a deep-fat fryer indicate?
1. The number of pounds of french-fried potatoes that can be prepared per minute
 2. The number of pounds of french-fried potatoes that can be prepared per hour
 3. The number of pounds of french-fried potatoes that can be prepared in 5 minutes
 4. The total number of french-fried potatoes that can be prepared at one time

- 3-14. When it is necessary to melt solid fat in the deep-fat fryer, you should follow which of the following procedures?
1. Set the thermostat at the temperature prescribed in the *Armed forces Recipe Service*
 2. Check the temperature of the fat frequently during the melting process with a hand thermometer
 3. Make sure the fat covers the uppermost coil at all times and the temperature is no more than 200°F while the fat is melting
 4. Have a person standing by with a PKP extinguisher
- 3-15. The temperature of a deep-fat fryer should never exceed what maximum level?
1. 380°F
 2. 400°F
 3. 425°F
 4. 450°F
- 3-16. Frying foods containing excess moisture in a deep-fat fryer will produce which of the following results?
1. Cause the grease to overheat
 2. Cause the grease to smoke heavily
 3. Cause the grease to boil over
 4. Cause the grease to become rancid
- 3-17. How should you extinguish a fire in the deep-fat fryer when the automatic fire extinguisher fails to set off automatically or manually?
1. Use water
 2. Smother the fire with the deep-fat fryer cover
 3. Use a CO extinguisher
 4. Use a PKP extinguisher
- 3-18. Which of the following statements is NOT correct regarding the operation of convection ovens?
1. Overall, cooking temperatures are higher than in conventional ovens
 2. The amount loaded into the oven at one time will influence the cooking time
 3. A blower fan circulates hot air throughout the oven, eliminating cold spots
 4. Overall, cooking time is shorter than in conventional ovens
- 3-19. Which of the following actions is the major cause of nonuniform baking and roasting?
1. Opening the oven door too frequently
 2. Overloading the oven
 3. Improper placement of food in the oven
 4. An insufficient preheat period
- 3-20. When baking, you should determine the desired cooking times in both convection and conventional ovens by using which of the following resources?
1. The AFRS
 2. Oven manufacturer's operating manual
 3. A thermometer
 4. Visual examination
- 3-21. What cleaning agent should you use to clean Teflon oven panels?
1. Oven cleaner
 2. Scouring powder
 3. Concentrated lemon juice
 4. Hot sudsy water

IN ANSWERING QUESTIONS 3-22 THROUGH 3-25, SELECT FROM COLUMN B THE TYPE OF ELECTRIC RANGE THAT MATCHES THE DESCRIPTION IN COLUMN A.

	<u>A. FEATURES</u>	<u>B. TYPES</u>
3-22.	Griddle on left side, hot plate on right, and a two-compartment oven	1. S 2. C 3. F

3-23. A compact galley range found on board submarines

3-24. Single griddle on top and a single oven

3-25. Griddle on left side, hot plate on right, and a single oven

3-26. Which of the following attachments for the electric food mixer should you use for lightweight mixing?

1. Wire whip
2. Flat beater
3. Churn paddle
4. Dough hook

3-27. When mixing ingredients, you should never fill the mixing bowl beyond what level?

1. 3/8 full
2. 1/2 full
3. 2/3 full
4. 3/4 full

3-28. The wheel crank control on a large electric mixer controls what mixer function?

1. The tightening of the beater in the beater shaft
2. The speed of the mixer
3. The lowering of the beater to the proper position for beating
4. The raising of the mixing bowl to the proper position for beating

3-29. When you mix ingredients too long after they are already properly blended, you risk obtaining what result?

1. Excessive moisture due to the breakdown of the ingredients
2. A higher finished temperature than the desired temperature
3. Blended ingredients becoming separated
4. Excessive heat from mixing that reduces the moisture content of the blended ingredients

3-30. Which of the following procedures should you perform first when operating the automatic feed meat-slicing machine?

1. Set the dial for the desired thickness
2. Set the machine on automatic
3. Place the meat in the carriage and adjust the clamp
4. Turn on the power to the machine

3-31. All EXCEPT which of the following statements describe a safety feature of the meat-slicing machine?

1. It is hard wired
2. It has a backup electric switch
3. It has a revolving disk knife
4. It should not be operated without the blade guard

- 3-32. When the steam supply to the steamer in your galley is controlled separately, in what manner should you turn on the steam?
1. By opening the exhaust valve only
 2. By closing the compartment door and opening the exhaust valve
 3. By slowly turning the valve wheel counterclockwise
 4. By closing the steamer compartment door securely
- 3-33. The steam in a steamer at 7 pounds per square inch will reach what maximum temperature?
1. 211°F
 2. 222°F
 3. 233°F
 4. 244°F
- 3-34. If there is no safety valve to relieve steam pressure after cooking has been completed, what procedure should you follow before opening the steamer door?
1. Wait until the pressure gauge reads 2 pounds per square inch
 2. Wait until no condensate appears in the drainpipe
 3. Unlatch the door and wait 1 minute
 4. Wait 2 minutes before opening the door
- 3-35. When you examine the drainpipe for steam-condensate drip after a few minutes of steamer operation and none appears, which of the following conditions will NOT be the cause?
1. There is stoppage in the trap
 2. There is stoppage in the strainer
 3. There is stoppage in the drainpipe
 4. There is stoppage in the steam gauge
- 3-36. How often should the steamer be scrubbed clean and rinsed with hot water at 170°F?
1. After each meal
 2. Twice daily
 3. Once a week
 4. Every evening
- 3-37. Filters for the filter-type ventilator hood must be cleaned at what minimum frequency?
1. Once a day
 2. Once a week
 3. Twice a week
 4. Once a month
- 3-38. What is the main function of the Gaylord ventilator hood?
1. To supply fresh air
 2. To extract grease from the air
 3. To cool the area
 4. To filter fumes from the air
- 3-39. In later model ventilator hoods equipped with automatic cleaning capabilities, the thermostat switch located in the exhaust ductwork operates a magnetic trip inside the fire damper control box when the temperature reaches 250°F. When this occurs, what will the resulting actions be?
1. The fire damper slams shut and the blower shuts down only
 2. The fire damper slams shut and PKP is released only
 3. The fire damper slams shut, the blower shuts down, and PKP is released
 4. The fire damper slams shut, the blower shuts down, and water is released

- 3-40. Which of the following sources provide(s) engineering personnel with complete technical information on airflow, electrical characteristics, and other data of primary use concerning ventilator hoods?
1. Material safety data sheets (MSDSs)
 2. Planned maintenance system (PMS) cards
 3. *NAVSEA Technical Manual*
 4. *Shipboard Foodservice Equipment Catalog*
- 3-41. You should use a dough trough to perform what purpose?
1. To mix dough
 2. To knead dough
 3. To ferment dough
 4. To proof dough
- 3-42. Dough troughs are of various lengths and are designed to hold approximately how many pounds of dough per foot of space?
1. 50
 2. 70
 3. 90
 4. 100
- 3-43. How much time is required for a dough proofer to attain the proper atmosphere for proofing?
1. 15 minutes
 2. 30 minutes
 3. 45 minutes
 4. 60 minutes
- 3-44. Steam pressure passing through the steam coils of the proofer should never be allowed to exceed what maximum pounds per square inch?
1. 15
 2. 25
 3. 35
 4. 45
- 3-45. For what reason is the platform on the bread slicer where the bread is placed angled at 45 degrees?
1. So that bread will not be torn while being sliced
 2. To guard your fingers from the blades
 3. To allow half of the blades to go in the opposite direction
 4. To force the bread down on the cutting blade
- 3-46. The quantity of vegetables loaded into the vegetable peeler should not exceed what percentage of the total hopper capacity?
1. 44
 2. 55
 3. 66
 4. 77
- 3-47. If the abrasive surfaces of the vegetable peeler are kept reasonably clean, a load of vegetables should be satisfactorily peeled in what approximate time?
1. 1 minute
 2. 2 minutes
 3. 30 seconds
 4. 45 seconds

IN ANSWERING QUESTIONS 3-48 THROUGH 3-56,
SELECT THE TYPE OF MACHINE THAT MATCHES
THE DESCRIPTION GIVEN AS THE QUESTION.

3-48. The disk has a wavy surface that agitates the vegetables in such a manner that they continually present new surfaces for action by the abrasive material.

1. Vegetable peeler
2. Vegetable cutter
3. Vegetable cutter and slicer
4. Vegetable shaper

3-49. Makes three classes of cuts of vegetables--shredded, sliced, and grated--without the use of attachments or removable parts.

1. Vegetable shaper
2. Vegetable cutter
3. Vegetable cutter and slicer
4. Vegetable peeler

3-50. The machine may be used to do as many as three different cutting jobs at once.

1. Vegetable shaper
2. Vegetable cutter
3. Vegetable cutter and slicer
4. Vegetable peeler

3-51. The machine may be used to cut french fries.

1. Vegetable shaper
2. Vegetable cutter
3. Vegetable cutter and slicer
4. Vegetable peeler

3-52. The machine has parts that should be oiled daily to prolong its life and efficiency.

1. Vegetable shaper
2. Vegetable peeler
3. Vegetable cutter
4. Vegetable cutter and slicer

3-53. Has seven safety precautions that you must follow when operating.

1. Meat saw
2. Meat chopper
3. Meat slicer
4. Meat tenderizer

3-54. Must wash and sanitize this machine properly after every 4 hours of continued use.

1. Meat saw
2. Meat chopper
3. Meat slicer
4. Meat tenderizer

3-55. This machine is portable and is used to grind meats.

1. Meat saw
2. Meat chopper
3. Meat slicer
4. Meat tenderizer

3-56. Is equipped with a safety device that automatically stops the machine when the cover (shield) is raised.

1. Meat saw
2. Meat chopper
3. Meat slicer
4. Meat tenderizer

3-57. For which of the following meat-cutting jobs should you use a knife having a long, wide blade?

1. Boning beef
2. Slicing raw steak
3. Carving cooked roasts
4. Slicing bread

- 3-58. You should use the butcher's steel to accomplish which of the following tasks?
1. To sharpen knives
 2. To keep the edges of knives straight
 3. To remove chips in knives by evening the flat surface of the blade
 4. To keep the blade surface wearing uniform
- 3-59. You must maintain the wash water in single-tank dishwashing machines within what specific temperature range?
1. 95°F to 125°F
 2. 110°F to 125°F
 3. 130°F to 140°F
 4. 140°F to 160°F
- 3-60. For a double-tank dishwashing machine, what are the minimum (a) wash and (b) rinse time intervals?
1. (a) 20 seconds: (b) 10 seconds
 2. (a) 20 seconds: (b) 20 seconds
 3. (a) 40 seconds: (b) 10 seconds
 4. (a) 40 seconds: (b) 20 seconds
- 3-61. What operating feature(s) other than an extra tank is/are added to a triple-tank dishwashing machine to differentiate its capabilities from those of a double-tank machine?
1. A prewash feature
 2. Different temperature requirements for the wash and rinse cycles
 3. Both 1 and 2 above
 4. Different temperature requirements for the sanitizing cycle
- 3-62. The majority of dishwashing machines in service in the Navy are what type?
1. Single-tank
 2. Double-tank
 3. Triple-tank
 4. Manual, three-sinks
- 3-63. You should inspect the interior of the dishwashing machine and the manifold(s) for accumulation of calcium or lime deposits at what specific time intervals?
1. Semiweekly
 2. Weekly
 3. Monthly
 4. Quarterly
- 3-64. Steam tables most commonly found in most general and private messes today are what type?
1. Those with water compartments heated by steam coils at 40 pounds of pressure or less
 2. Those with steam-heated water compartments and dish warmers
 3. Those with water compartments heated by immersion-electric heating elements
 4. Those with water compartments and dish warmers
- 3-65. For what reason should the water temperature in the steam table not exceed 200°F?
1. The steam table compartments will warp
 2. The steam table will shut down from overheating
 3. The food in the steam table will continue to cook
 4. Water will be added automatically to lower the temperature
- 3-66. Potato shapers are used to accomplish which of the following tasks?
1. To make french fries from whole potatoes
 2. To make hashbrowns from whole potatoes
 3. To make potato balls from whole potatoes
 4. To reconstitute dehydrated potatoes into formed french fries

- 3-67. To keep a refrigerator operating at maximum efficiency, you must observe which of the following rules?
1. Keep it clean
 2. Do not overload it
 3. Defrost it regularly and properly
 4. Each of the above
- 3-68. You are required to defrost the refrigerator at which of the following times?
1. Before receiving a major breakout
 2. When you notice a bad odor
 3. When ice formation reaches three-sixteenths of an inch thick
 4. When ice formation reaches one-fourth of an inch thick
- 3-69. Select the acceptable method for speeding up the process of defrosting the refrigerator.
1. Applying hot water to the coils using a hose
 2. Applying heat to the coils using an electric heat gun
 3. Pouring hot water on the cooling unit
 4. Placing pans of hot water in the freezer
- 3-70. What is the specific holding temperature range for the refrigerated milk dispenser?
1. 38°F to 44°F
 2. 36°F to 45°F
 3. 32°F to 45°F
 4. 32°F to 40°F
- 3-71. You should sanitize the soft-service ice-cream machine at what specific time(s)?
1. After each use only
 2. After each use and at the end of the day
 3. Before and after each use
 4. Each day
- 3-72. You should remove the automatic twin coffee urn brew basket containing spent coffee grounds what number of minutes after brewing?
1. 60
 2. 30
 3. 3
 4. 5
- 3-73. After a night or weekend shutdown, the proper brewing temperature in the automatic twin coffee urn requires what specific number of minutes to be obtained?
1. 30
 2. 45
 3. 50
 4. 55
- 3-74. Which of the following methods should you use to aid in chilling beverages served from a noncarbonated beverage dispenser?
1. Add ice to chill the beverage at the time of preparation
 2. Add ice to the beverage as it is being dispensed
 3. Prepare the beverage in advance and prechill
 4. Turn on the refrigerated beverage dispenser 1 hour before adding the beverage
- 3-75. You should take which of the following measures regarding the operation of the bulk ice-making machine?
1. Allow only authorized personnel access to the machine
 2. Secure the machine during nonmeal hours
 3. Never secure the machine during the hot months of the year
 4. Store the ice scoop inside the bin below the maximum ice level